

Carmelized Onion & Cheese Squares

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Servings: 6

CRUST

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon Kosher salt

3/4 cup whole milk

1/4 cup olive oil

2 tablespoons unsalted butter, melted

TOPPING

2 tablespoons unsalted butter

2 tablespoons olive oil

3 large (2 lbs) red onions, thinly sliced

1 tablespoon fresh thyme, finely chopped

1 teaspoon sugar

Kosher salt and freshly ground black pepper

1/2 cup blue cheese, crumbled

1/2 cup fresh goat cheese, crumbled

Preheat the oven to 435 degrees.

TO MAKE THE CRUST:

In a medium bowl, stir together the flour, baking powder and salt. Make a well in the center of the mixture.

In a measuring cup, whisk together the milk, olive oil and melted butter.

Slowly pour the milk mixture into the well, stirring until just blended and the mixture comes together in a rough mass. Turn out the dough onto a lightly floured work surface. Roll out into a 10x13-inch rectangle. Transfer dough to a baking sheet. Pierce the dough all over with a fork.

TO MAKE THE TOPPING:

In a large skillet over medium heat, melt the butter with the olive oil. Add the onions and cook, stirring frequently until softened and lightly browned, about 10 minutes.

Add the thyme, sugar and salt and pepper to taste. Reduce the heat to low and cook, stirring frequently, until the onions are soft and caramelized, about 20 minutes.

Spread the onion mixture evenly over the dough.

Sprinkle with the cheeses and bake until the crust is golden and the cheese is bubbling, about 20 minutes.

Transfer to a wire rack and let cool a bit on the pan.

Cut into squares.

Serve warm or at room temperature.

Per Serving (excluding unknown items): 425 Calories; 25g Fat (53.4% calories from fat); 8g Protein; 41g Carbohydrate; 3g Dietary Fiber; 32mg Cholesterol; 470mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 5 Fat; 0 Other Carbohydrates.